

WO2005077192

Title:

A METHOD OF PREPARING A BREAD DOUGH OR PART BAKED BREAD

Abstract:

The present invention relates to a method of preparing a bread dough and a part baked bread comprising: (a) mixing flour, water and optionally other bakery ingredients to form a bread dough; (b) optionally part baking the dough to obtain a part baked bread; and (c) applying an enzyme material with proteolytic activity to the outside surface of the dough or the part baked bread. The bread dough and part baked bread obtained by the present method offer the advantage that they can be baked to yield a bread product that will retain a crispy crust for a considerable period of time after baking.

(19) World Intellectual Property  
Organization  
International Bureau



(43) International Publication Date  
25 August 2005 (25.08.2005)

PCT

(10) International Publication Number  
**WO 2005/077192 A1**

(51) International Patent Classification<sup>7</sup>: **A21D 8/04**

(21) International Application Number:  
PCT/NL2005/000112

(22) International Filing Date: 16 February 2005 (16.02.2005)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:  
04075505.0 17 February 2004 (17.02.2004) EP

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(81) Designated States (*unless otherwise indicated, for every kind of national protection available*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (*unless otherwise indicated, for every kind of regional protection available*): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

**Published:**

- with international search report
- before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

*For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*

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